

# kolonskie

- Gravity **12 BLG**
- ABV ---
- IBU **26**
- SRM **4.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **72 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (87.5%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	0.5 kg (12.5%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	20 g	30 min	5.5 %
Boil	Tettnang	10 g	10 min	5.5 %
Boil	Magnum	10 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s 33	Ale	Slant	125 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech	5 g	Boil	10 min
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